

MICHELINA LAWSON

CATERING

CATERING | EVENTS

SIT DOWN PLATED MENU PACKAGE

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Bringing people together with food

SIT DOWN PLATED MENU

Our quality chefs at Michelina Lawson Catering provide house made, fresh, seasonal and sustainable sit-down plated catering menu.

We deal with local suppliers to provide the freshest, local, seasonal ingredients to tantalise your taste buds and to fill your emotions with texture and flavour.

We can provide a bespoke menu for your special occasion.

We can tailor the below packages according to your budget

Feed your imagination!

BRONZE PACKAGE \$45pp

Choice of 2 courses

Freshly baked ciabatta bread and extra virgin olive oil

SILVER PACKAGE \$55pp

Choice of 3 courses

Freshly baked ciabatta bread and extra virgin olive oil

GOLD PACKAGE \$70pp

3 canapes (6 bite items per guest)

Choice of 3 courses

Freshly baked ciabatta bread and extra virgin olive oil

Package price does not include staffing, equipment and GST.

SIT DOWN PLATED MENU

ENTREE

OCEAN

Rockmelon, lime, poppyseed prawn cocktail (NF)

Grilled scallops, pureed cauliflower, saffron apples, crispy pancetta, sesame seeds

Blue swimmer crab on toast (NF)

Sashimi of kingfish with finger lime, mint, sesame seeds and chilli (GF, DF)

Mexican-style tuna salad, grapefruit, avocado, fennel (GF, NF, DF)

LAND

Beef carpaccio with vegetable caponata (GF, DF, NF)

Grilled lamb shoulder skewers, rocket salad (GF, DF, NF)

BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF), NF

Traditional house made fettuccine al Bolognese (NF)

Traditional Italian beef meatballs, house made tomato salsa (NF)

PLANT

Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V)
Vegan option available

House made linguine, trapanese pesto (tomato, almond, basil sauce) (VN, DF)

Tomato tart with goat's cheese (V, NF)

Creamy roast pumpkin risotto, crispy sage, toasted hazelnuts (V, GF)

MAINS

OCEAN

Crispy skin barramundi, pineapple salsa (GF, DF, NF)

Traditional Abruzzese “brodetto” fish stew (GF, NF, DF)

Pappardelle pasta with prawns, peas and parmesan (NF)

Snapper curry, green beans, coriander, basmati rice (GF)

Grilled kingfish skewers, borlotti bean and celery heart salad (GF, NF, DF)

Fresh WA fish on a bed of pea and lemon risotto, salsa verde dressing (GF)

LAND

Mediterranean roast beef, papas arrugadas (salted potatoes), herb mayonnaise (GF, DF, NF)

Pan fried duck breast, orange and cranberry sauce, parsnip puree, creamed cabbage (GF, NF)

Porchetta, roast baby beetroot, fennel, radicchio, walnut, ricotta salad

Roast chicken, saffron, hazelnut, honey, kipler potato, orange and fennel jus (GF)

Slow cooked beef cheeks, aligot potato mash, vegemite jus (GF, NF)

Crispy pork belly, miso caramel sauce, orange carrot pickle, broccolini (GF, NF)

Vincigassi (wild mushroom and prosciutto lasagne)

PLANT

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)

Roast cauliflower, almonds, Israeli couscous, za’atar (VG GF)

Spinach, ricotta cannelloni crepes with fresh Napolitana sauce (V)

Gnudi (spinach and ricotta dumplings), brown butter sauce (V, NF)

Glazed baby carrots, barley pilaf (V, GF, NF, DF)

SWEETS

Sweet and salty cheesecake, cherries, blackberries, black sesame seed cherry compote

Chocolate mousse, chantilly cream, caramel pops (GF)

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Mixed berries trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Mini torched lemon tart, meringue (NF)

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, GF)

WHAT YOU NEED TO KNOW

SIT DOWN PLATED MENU STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

For a seated menu, you will require qualified chef/s to prepare and plate your seated menu and trained food service staff to tray serve the menu to your guests.

Our quotes include a standard set up time of 3 hours to set up kitchen and bar area, assist with placement of tables and chairs, place linen (cutlery, glassware, menus, place cards, and all tableware).

Our service team arrives 1.5 hours prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

One-hour pack down ensures all food and equipment is taken off site, external hire equipment is checked and packed away, leaving the venue as it was on arrival.

SEATED MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

Equipment is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.